

WHAT IS CLAIMED IS:

1. A method of processing fresh garlic to remove the characteristic odor after it has been ingested, comprising the step of:
 - a) providing fresh garlic containing a multitude of micrograins enclosing the aromatic oils of garlic;
 - b) saturating the garlic in a water-based fluid;
 - c) freezing the saturated garlic.
2. The method of Claim 1, further comprising thawing the frozen garlic.
3. The method of Claim 1, wherein said water-based liquid is selected from the group consisting of:
 - a) pure boiled water;
 - b) boiled water and vinegar;
 - c) boiled water and lemon juice; and
 - d) lemon juice in natural concentration.
4. The method of Claim 1, further comprising adding one (1) or more edible salts to the water-based fluid prior to said freezing step;
5. The method of Claim 1, wherein said freezing step is accomplished by subjecting the saturated garlic to an ambient temperature of between 0°C and -60°C;
6. The method of Claim 1, wherein said freezer step is accomplished by submitting the saturated garlic to an ambient temperature of lower than 0°C;
7. The method of Claim 1, wherein said saturation step is performed at approximately 0°C;
8. The method of Claim 1, wherein said saturation step is performed at least partially in a vacuum.